G1100 TURBOFAN OVEN

Installation • Operation • Service Manual

MANUFACTURED BY
Moffat Limited
PO Box 10001
Christchurch
New Zealand
Ph: (03) 389 1007
Fax: (03) 389 1276

WORLD-WIDE BRANCHES

UNITED KINGDOM
Blue Seal
67 Gravelly Business Park
Gravelly Park
Birmingham
West Midlands
B24 8TQ
Ph: (121) 327 5575
Fax: (121) 327 9711

UNITED STATES

Moffat Inc
3765 Champion Blvd
Winston-Salem
North Carolina 27115
Ph: (336) 661 0257
Fax: (336) 661 9546

CANADA

Serve Canada
22 Ashwarren Road
Downview
Ontario M3J1Z5
Toll Free:800 263 1455
Ph: (416) 631 0601
Fax: (416) 631 0315
info@servecanada.com
www.servecanada.com
www.moffat.com

NEW ZEALAND

Christchurch
Moffat Limited
PO Box 10-001
16 Osborne Street
Christchurch
Ph: (03) 389 1007
Fax: (03) 389 1276

Auckland
Moffat Limited
4 Waipuna Road
Mt Wellington
Auckland
Ph: (09) 574 3150
Fax: (09) 574 3159

AUSTRALIA

Victoria
Moffat Pty Limited
740 Springvale Road
Mulgrave, Melbourne
Victoria 3171
Ph: (03) 9518 3888
Fax: (03) 9518 3838

New South Wales
Moffat Pty Limited
3/142 James Ruse Drive, Rose Hill
PO Box 913, Smithfield
Sydney, N.S.W. 2142
Ph: (02) 8833 4111
Fax: (02) 8833 4133

Western Australia
Moffat Pty Limited
67 Howe Street
Osbourne Park
WA 6017
Ph: (08) 9202 6820
Fax: (08) 9202 6836

Queensland
Moffat Pty Limited
30 Prosperity Place
Geebung, Brisbane
Queensland 4034
Ph: (07) 3630 8600
Fax (07) 3630 8623

The reproduction or copying of any part of this manual by any means whatsoever is strictly forbidden unless authorized previously in writing by the manufacturer.

In line with policy to continually develop and improve its products, Moffat Ltd. reserves the right to change the specifications and design without prior notice.

© Copyright Moffat Ltd. September 2013

G1100 TURBOFAN OVEN

CONTENTS **PAGE**

INTRODUCTION 1

SPECIFICATION 2

INSTALLATION
DOUBLE UNITS 5

OPERATION
- OVEN TEMP 7
- ROAST 'N HOLD 7
- INSTANT HOLD 7
- WATER 7
- LIGHTS 7
- COOKING GUIDE 8
- BAKING 8
- BAKING GUIDE 8
- ROASTING 9
- ROASTING GUIDE 9

CLEANING 10

FAULT DIAGNOSIS 11

SERVICING

- GAS CONVERSION 12
- BURNERS 12
- ELECTRICAL 13

SPARES 16

DOUBLE UNIT ASSEMBLY 18

CIRCUIT SCHEMATIC 19

Date Purchased..... Serial No.....

Dealer.....

Service Agent.....

INTRODUCTION

We are confident that you will be delighted with your TURBOFAN OVEN, and it will become the most valued appliance in your kitchen.

Your new oven may seem very complex and confusing at first glance. To ensure you receive the most benefit from your new turbofan, there are two important things you can do.

Firstly
Please read the instruction book carefully and follow the directions given. The time taken will be well spent.

Secondly
If you are unsure of any aspect of the installation, instructions or performance of your oven, contact your BLUE SEAL dealer promptly. In many cases a phone call could answer your questions.

THIS APPLIANCE IS FOR PROFESSIONAL USE AND IS ONLY TO BE USED BY QUALIFIED PEOPLE

FOR YOUR SAFETY:

DO NOT store or use gasoline or other flammable vapours or liquids in the vicinity of this or any other appliance.
DO NOT spray aerosols in the vicinity of this appliance while it is in operation.

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

DO NOT operate the oven without the legs supplied fitted.

SPECIFICATION

NOMINAL HOURLY GAS CONSUMPTION

Natural Gas	73MJ/hr
LP Gas (Propane / Butane)	73MJ/hr
Town Gas	73MJ/hr

GAS PRESSURE

	Min Supply	Max Supply	Operating Pressure
Natural Gas	1.13kPa	5.0kPa	0.90kPa
LP Gas (Propane / Butane)	2.75kPa	5.0kPa	2.50kPa
Town Gas	0.75kPa	2.0kPa	0.16kPa

INJECTOR SIZES

	Main Burner	Pilot Runner
Natural Gas	2.00mm	1.10mm
LP Gas / Propane	1.30mm	0.50mm
Butane	1.20mm	0.50mm
Town Gas	4.50mm	2.00mm

PRESSURE TEST POINT

Located below control panel. Accessible for manometer connection from underside of chassis.

ELECTRICAL RATING

- 230-240 volt, 50Hz, 1P+N+E, 2.1A
- 220 volt, 60Hz, 1P+N+E, 2.1A

OVERALL DIMENSIONS

Width	1005mm
Height	1390mm
Depth	980mm

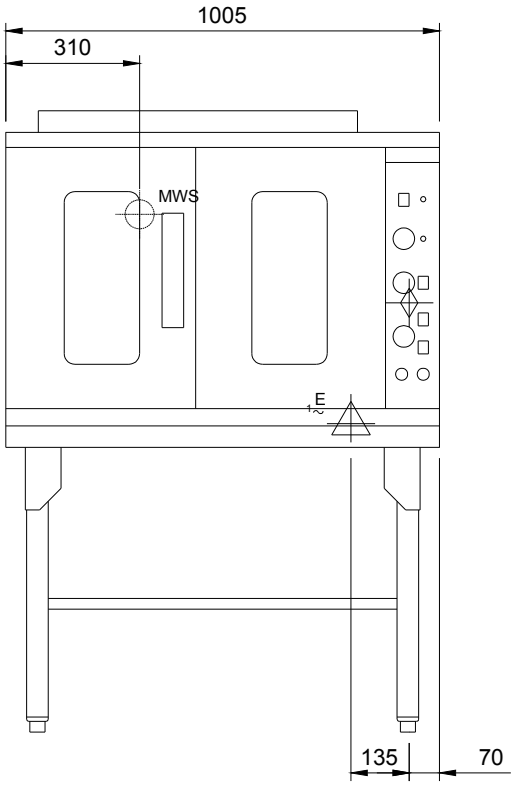
DATA PLATE

Located on the R/H side of the oven exterior.

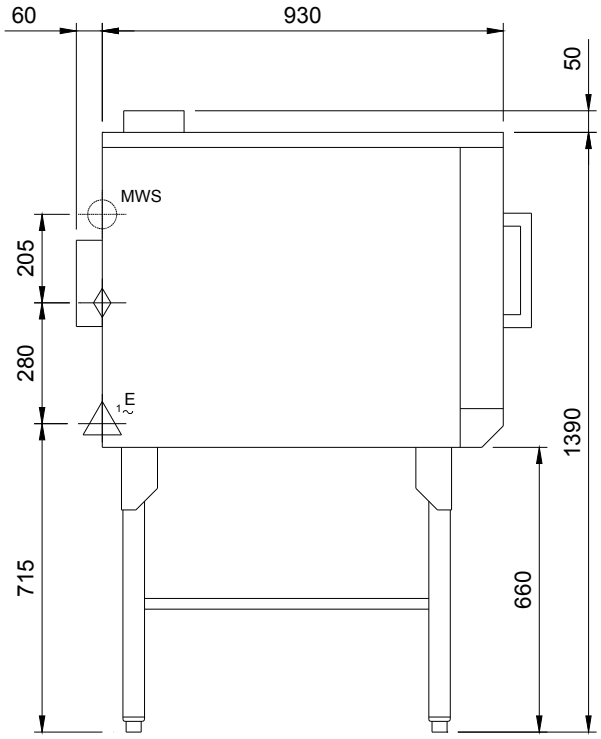
Data Plate shows: Model Number, Serial Number, Injector Size, Total MJ rating, Type of Gas, Test Point Pressure.

SPECIFICATION

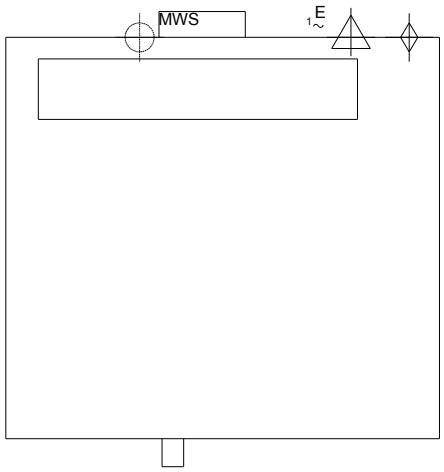
G1100



Front



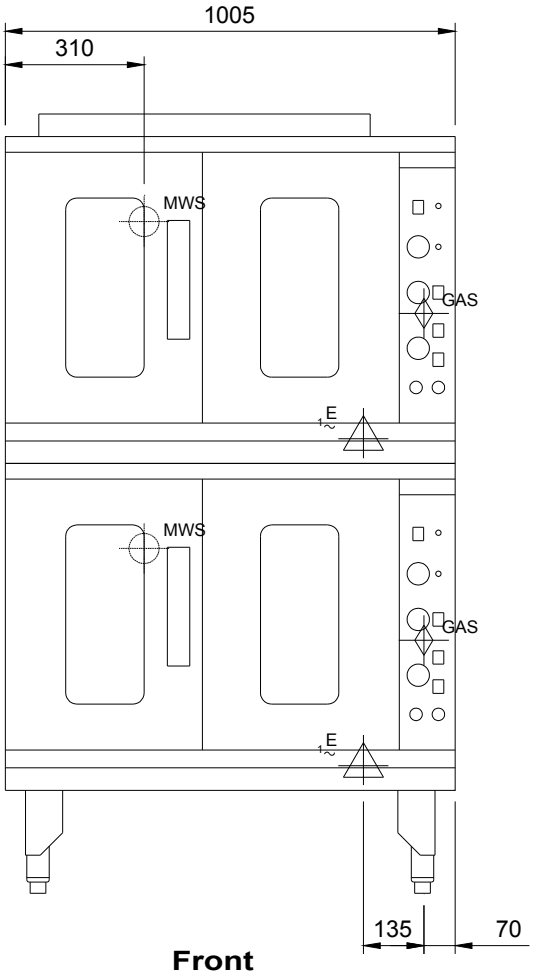
Side



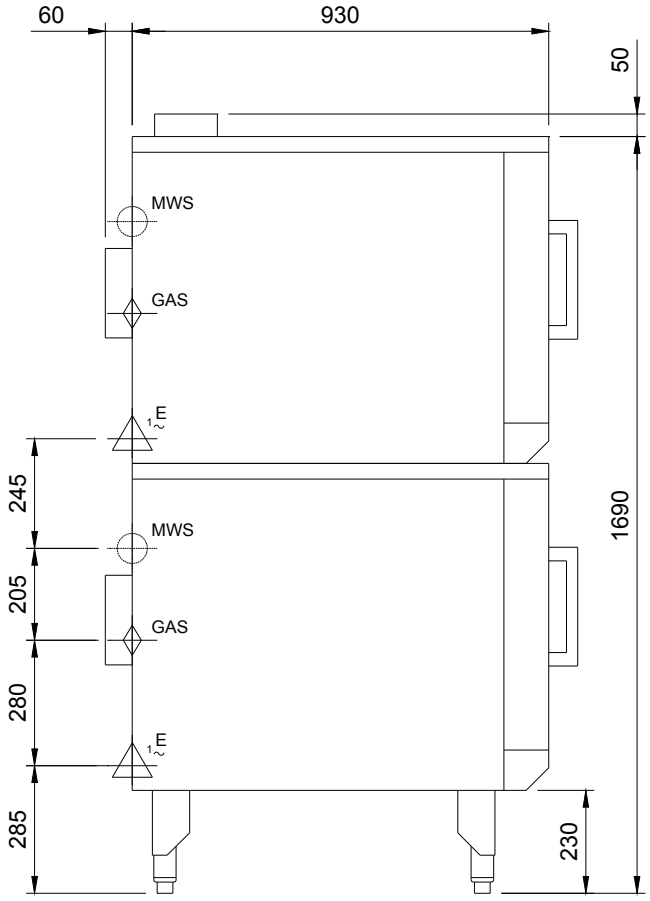
Plan

SPECIFICATION

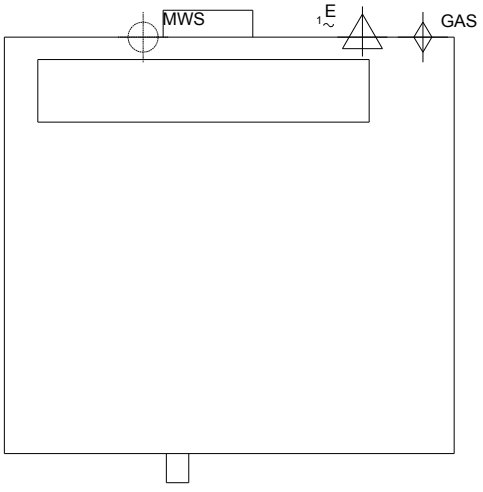
G1100 - 2



Front



Side



Plan

INSTALLATION

This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering gas and fire safety.

Australia:	AS5601 / AG601	- Gas Installations.
New Zealand:	NZS 5261	- Gas Installations.
Australia/NZ	AS / NZS 3000	- Wiring Rules.
	AS / NZS 3500	- Plumbing and Drainage.

Installations must be carried out by authorised persons only. Failure to install equipment to relevant codes and manufacturers specifications in this section will void warranty.

BEFORE CONNECTION
Unpack oven and check for damage. Report any damage to the carrier and dealer. Report any deficiencies to your dealer.

To Fit Legs - Single Unit
Tilt the oven over on one side and fit both the front and rear legs to the side now off the ground. Fit them into the base frame under the chassis base and secure to the base with the bolts, spring washers and flat washers provided. Lift up the other side of the oven, fit legs, bolts and washers, but do not tighten yet. Position leg tray (flat side facing up) between legs and secure with 4 screws provided, then tighten all leg bolts. Level the oven by adjusting the feet.

To Fit Legs - Double Unit
Fit and secure 4 short legs onto the bottom unit by the method described above. NOTE: There is no leg tray for the double unit. Lay the top unit on its side and fit the spacers provided to the base of the oven.

Lift the top unit onto the bottom unit and secure around the spacer panel flanges with self-tapping screws provided. Fit chimneys over the duct assembly of the bottom unit. Screw in place and pull down chimney surrounds onto the duct assembly. Level the oven by adjusting the feet.

WATER CONNECTION
A cold water supply should be fitted to the water inlet which is located at the rear of the unit. The water pressure must be as follows;

Min:	150kPa (22psi)
Max:	250kPa (23psi)

To access the water solenoid, remove the 14 screws securing the rear cover panel, and remove the cover panel.

Fit ½" (13mm) flexible hose to the solenoid and secure with a hose clamp. Unscrew tap (ACW) as far as possible. Turn on water supply to check for leaks. NB: It may be necessary to hold the water injection button in for a few seconds to remove air from the system after initial instalment.

GAS CONNECTION
Operating pressure is regulated at the gas control for both Natural and LPG gases.

Unscrew the regulator screw cap to access the regulator adjustment screw. With the burners on, adjust the regulator spring setting until the correct operating pressure is obtained.
Refer to the rating plate for correct operating pressure values.
It is important that adequately sized piping run directly to the connection join on the oven,

with as few tees and elbows as possible to give maximum supply volume.

An accessible shut off valve must be fitted on the supply line before the connection joint.

A suitable jointing compound which resists the breakdown action of LPG must be used on every gas line connection.

For a DOUBLE UNIT, all gas connections must be made separately.

Check all connections for leakage. DO NOT USE A FLAME.

Note: All gas fitting on the oven, and supply must be by a licensed Gas Fitter.

ELECTRICAL CONNECTION
The ovens electrical supply is via a 2m cord set flex at the rear of the oven. For immediate electrical supply , simply plug the lead into a properly earthed 3 pin socket.

WARNING - THIS APPLIANCE MUST BE EARTHED

If supply cord is damaged, it must be replaced by a suitably qualified person in order to avoid a hazard.

VENTILATION
Proper ventilation is essential for good operation. It is important to have at least 100mm (4") of air space around both sides and rear of the oven. It is also necessary to consider a 300mm (12") space on the RH side to gain access to circuitry and gas connections through the access panel. However, if space is limited the minimum of 100mm (4") must still be maintained though the oven can be moved to gain access.

COMMISSIONING
Before leaving the new installation, check correct connections have been made, and that the unit operates in accordance with the OPERATING INSTRUCTIONS.

Note: If for some reason it is not possible to get the appliance to function correctly, then contact the supplier.

Note: Shut off the gas supply before any maintenance work is done on the appliance.

OPERATION (AUTO ELECTRIC IGNITION)

THIS APPLIANCE IS FOR PROFESSIONAL USE AND IS ONLY TO BE USED BY QUALIFIED PEOPLE

Simply switch on the power at the mains switch, the MAINS pilot light is on when power is supplied to the oven. Ignition of the oven burner is automatic when the OVEN CONTROL is turned to the required temperature. The burners can be observed through the inspection slots in the front shroud below the doors. If the burners fail to ignite, set the OVEN CONTROL to "0" and then again to the required temperature. This repeats the ignition process.

Note: It is not uncommon to have three attempts at ignition in a cold oven. Once the oven is warmed up even slightly, ignition will be immediate.

The red HEATING light shows when the burner is "ON". When it goes out, the oven has reached the required temperature.

To turn the oven "OFF" simply turn the OVEN CONTROL to "0" or switch off the MAINS.

Note: If for some reason, abnormal operation (different from above) is noticed, then turn off the appliance and contact the service agent.

BAKE TIMER
This 60 minute clockwork timer is completely independent of the oven control. To set timer, turn knob clockwise to the required time. At any stage, the time can be adjusted in either direction. When the timer reaches the TIME UP position, the TIME UP light will come on and a buzzer will sound. Turn timer to the OFF position to cancel the buzzer and TIME UP light. Initially this control may be stiff to operate but will improve with use.

ROAST'N HOLD TIMER
This 3 hour timer is electrically driven and is set by turning the knob in either direction, to the required time. The timer can be set when convenient, but will not start working until the OVEN CONTROL is set and the ROAST'N HOLD is switched to START.

When the timer reaches the HOLD position the oven is turned off and a PRE-SET HOLD thermostat located behind the control panel will control the oven to keep the food warm at serving temperature as long as required until the ROAST'N HOLD is switched to OFF.

Note: The HOLD light will be on when the timer reaches HOLD until the ROAST'N HOLD switch is turned OFF. The hold light may come on briefly when the roast'n hold control is first switched on until the oven heats up beyond the pre-set hold temperature.

INSTANT HOLD
To use HOLD immediately without operating the oven to cook food, set the oven control to ON and switch ROAST'N HOLD to START.

WATER
To compensate for the loss of moisture from breads and other product while baking, water can be injected into the oven while baking. Use a pulse time of 1-5 seconds as required to suit the product being cooked.

LIGHTS
To turn on the two oven lights located at the rear of the oven, push the button. The lights will remain on while the button is held in. This will enable cooking progress to be checked without the need to open the door. To improve visibility when loading or unloading the oven, the lights will automatically come on when the door is opened, and go off when the door is closed.

OPERATION

COOKING GUIDE

This BLUE SEAL TURBOFAN oven will cook a greater quantity of food faster, at a lower temperature and more evenly than an ordinary oven.

As the oven opening is large and because loading to capacity takes longer than normal ovens, the temperature will drop during the loading operation. To off-set this effect, it is desirable to increase the preheat temperature by 25^{o} above the desired temperature. After loading is completed the thermostat should be set to the appropriate temperature for the goods being cooked. Keep loading times as short as possible to minimise heat loss.

Note: Before cooking, set the oven control to 250^{o}C and leave the oven to heat up for half an hour. This removes any undesirable fumes which may be in a new oven. It will take approximately 25 mins. for the oven to reach 250^{o}C.

BAKING

Due to the increased efficiency of a convection oven the temperature of recipes for use in standard non-convection ovens should be decreased by up to 50^{o}C

Always load each shelf evenly. Space pans away from each other and from the sides and back of the oven to allow a maximum air-flow between them.

The large tempered glass windows plus the interior oven lights permit a close check on the goods, making it unnecessary to frequently open the oven doors and hence lose heat. Check the goods in the oven more frequently than in conventional ovens because of the shorter cooking times. The time savings run from 20% to as high as 50% on certain foods.

When baking we suggest you use the BAKE TIMER, as this is a warning device and will not stop the oven heating for further cooking batches.

As many excellent recipe books are published, it is not our intention to list recipes, but to provide a temperature and time chart as a guide. Space is provided for you to note your own time or temperature as required.

BAKING GUIDE

FOOD	°F	°C	TIME
Custard Pies	300	150	30-45 mins
Sponge Puddings	370	190	10 mins
Yorkshire Puddings (Lrg)	370	190	30-45 mins
Yorkshire Puddings (Sml)	370	190	10 mins
Meringues	230	110	75 mins
Meringue Toppings	320	160	8-10 mins
Biscuits	430	220	5-6 mins
Sponge Cakes	340	170	15-20 mins
Scones	390	200	10-15 mins
Yeast Rolls	320	160	10-15 mins
Danish Rolls	355	180	10 mins
Sweet Rolls	300	150	10-15 mins
Hamburger Buns	320	160	20 mins
Yeast Bread	320	160	20-25 mins

OPERATION

ROASTING

The hot air circulating in the oven reduces moisture loss and shrinkage. Turbofan roasting times are reduced by approximately 10 mins per pound. The ROAST'N HOLD system will automatically cook food for a set time, then hold the oven at a preset temperature indefinitely to maintain food at serving temperature after cooking has been completed.

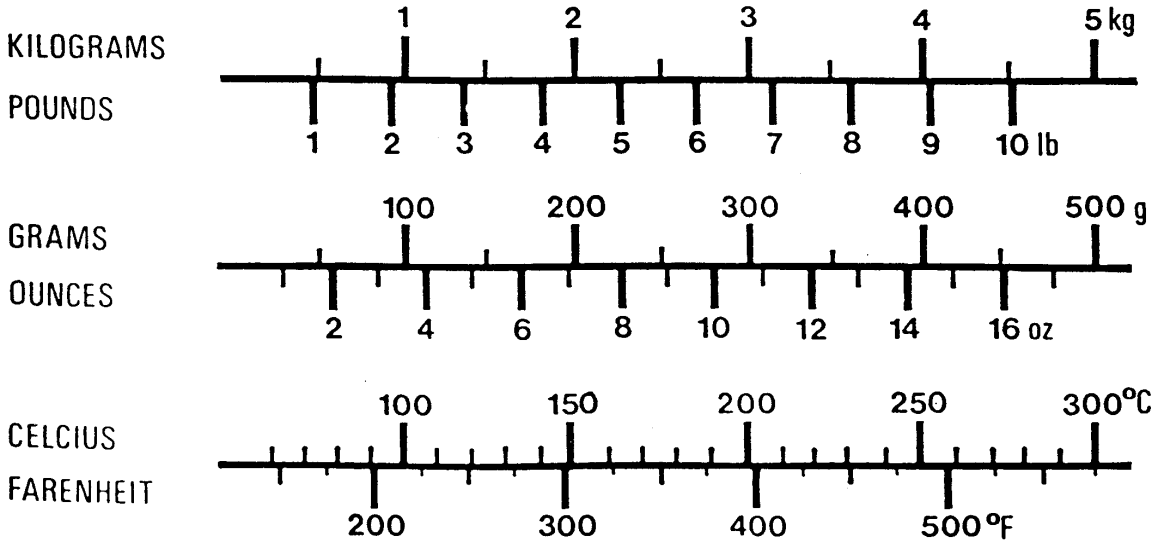
When the oven has reached the set temperature, place food in oven, set the ROAST'N HOLD timer to the required cooking time and switch ROAST'N HOLD to START. The HOLD light will come on when cooking is complete.

Switch ROAST'N HOLD off for normal oven control.

ROASTING GUIDE

MEAT, POULTRY, FISH	Suggested Temperature °C	Suggested Time Minutes
Beef (12lb)	205° for 30 min then 175°	120
Lamb (12lb)	205° for 30 min then 150°	150
Turkey (24lb)	150°	150-180
Spring Chicken	175-190°	10
Chicken Pieces	180°	40-45
Braising	150°	20-25
Sausages	175°	15-25
Beef Rounds (45lb)	110°	9 hours
Steaks	230°	10-14
Meat Loaf (4½x9)	150°	45-60
Hamburger Patties	205°	4-8
Bacon	205°	6-10
Fish Fillets (4oz froz)	245°	20-25
Fish Fingers (1oz froz)	205°	10
Steak Pie	205°	30

METRIC CONVERSION



CLEANING

CAUTION:

ALWAYS TURN THE POWER SUPPLY OFF AT THE WALL SWITCH BEFORE CLEANING

THIS UNIT IS NOT WATER PROOF.

DO NOT USE WATER JET SPRAY TO CLEAN INTERIOR OR EXTERIOR OF THIS UNIT.

With the enamelled interiors, this oven is designed to be as maintenance free as possible. However for best operating results the oven should be cleaned regularly

To clean interior oven parts, first remove all oven racks and side racks. Then loosen off the 4 knurled head screws at the rear of the oven and lift the fan baffle up to remove it.

Place racks and baffle in annomiated water for about 25mins. Scrub parts off with a stiff bristled brush and dry.

Note: When cleaning the fan, take care not to damage it, as it is properly balanced when assembled at the factory.

To remove OVEN LAMP GLASS, simply unscrew anti-clockwise, clean and replace, but do not overtighten. Keep liquids away from the light sockets. If there is hardened food spillage in the oven, sprinkle the affected areas with salt, set the oven control to operate until the affected areas have charred. Then scrape clean with a spatula or blunt knife.

When cleaning the exterior stainless steel panels, take care not to rub across the grain in the metal. This will ensure the oven keeps its original appearance.

BURNER COMPARTMENT CLEANING

With the oven doors oven, remove the four slotted screws at the back of the oven and slide out the oven base.

Remove the fan baffle as explained above.

Using a dry stiff bristle brush, scrub loose all paint flakes and carbon/soot deposits (if the carbon/soot deposits are severe, it indicates incorrect adjustment of the pilot and burner assembly). With a vacuum cleaner, clean out the loose flakes and dirt from the burner compartment.

FAULT DIAGNOSIS

FAULT	POSSIBLE CAUSE	REMEDY
THE OVEN DOES NOT OPERATE / START	The mains isolating switch on the wall, circuit breaker or fuses are “off” at the power board. The power switch on the oven is off.	Turn on. Turn on switch. Power indicator will illuminate.
NO HEAT / BURNER NOT WORKING	Gas supply not turned on. Incorrect gas pressure setting for burner. Burner ignition spark faulty. Burner flame not being sensed. Ignition / burner control box faulty. Gas valve faulty.	Turn on gas supply Set correct pressure. Refer service section. Refer service section. Replace. Replace.
FAN DOESN’T OPERATE	Thermostat not on. *(Fan only operates when the thermostat is on).* Door not closed. *(Fan only operates when the door is closed).* Door microswitch out of adjustment.	Turn thermostat on. Close door. Adjust microswitch.
OVEN LIGHT NOT ILLUMINATING	Blown bulb.	Replace.
NO WATER INJECTION / STEAM	Water not turned on. Oven water nozzle blocked.	Turn water on at water supply. Remove, clean or replace.
SLOW RECOVERY	Oven in ‘Roast ‘n Hold’ mode. Overloading of oven. Fan not working.	Switch off ‘Roast ‘n Hold’. Reduce oven loading. Check fan operation.
DOORS DO NOT CLOSE	Tray in way of door. Door catch setting incorrect. Door chain setting incorrect.	Correctly position tray in rack. Adjust. Adjust.

SERVICING

GAS CONVERSION
This product is suitable for use on Natural or LPG gases. To convert from one gas type to another the following steps must be taken:

Ensure electrical and gas supplies are turned 'Off'.

Remove racks, side racks and fan baffle.
Unscrew 4 large screws along bottom of rear oven wall.
Slide out oven base plate.
Remove two tile clamp plates to allow removal of the two ceramic tiles.
Remove tiles.
Unscrew and remove pilot cross tube running over main burners.
Remove holding screw at end of main burners(4) and slide burner off injector.

Screw out injectors and replace with correct size for gas type:

Main Burner	LPG / Propane	1.30mm.
	Burane	1.20mm
	Natural	2.00mm.
	Town Gas	4.50mm.
Pilot Runner Tube	LPG (Propane / Butane)	0.50mm.
	Natural	1.10mm.
	Town Gas	2.00mm

NOTE: Check adjustment of electronic ignition rods above burner after re-assembling. Applicable to units with S/N 941 and above.

Gap required between **Spark (kinked) & Earth (centre) 3-5mm.**
Gap required between **Earth & Main Burner 7-10mm.**

NOTE: Set test point pressure at gas control to:

LPG (Propane / Butane)	**2.50kPa**
Natural	**0.90kPa**
Town Gas	**0.16kPa**

WARNING:

After replacing injectors test gas joints for leaks with soapy water solution. Do not use a naked flame to test gas joints for leaks .

BURNER AERATION
All gas adjustments should be carried out by an authorised person.

Primary air shutters may need adjustment for best blue flame Conditions.

To adjust the main burner aeration to achieve the best performance, open the oven doors fully, remove racks, side racks and fan baffle, and slide out the oven base after removing the four screws at the rear of the oven.

With the main burners on, adjust the primary air shutters at the front of each burner until optimum flame condition is established. Ideally flame should be blue / green in colour, exhibit no yellow tipping and no lifting of burner ports.

Always check gas pressures when conducting gas adjustments, at the pressure test point under control panel. (See data plate for correct pressures).

SERVICING

BURNER REPLACEMENT
To replace either main burner or the pilot cross tube burner follow steps listed under *GAS CONVERSION* until the point is reached when the burner can be replaced.

Always ensure burners are correctly fitted over injectors.

ELECTRICAL
Always ensure oven is disconnected from mains supply

MOTOR AND FAN ASSEMBLY REPLACEMENT
Ensure the oven is disconnected from the mains.
Unscrew the four knurled head screws and remove the fan baffle. Remove the eight screws retaining the fan and motor mounting plate situated on the oven back. The fan and motor assembly can now be pulled into the oven sufficiently to disconnect the wiring. The fan motor unit can then be removed from the oven.

To remove the fan, slacken the two socket head grub screws spaced at 90^{o} on the fan boss. The fan can now be removed. If trouble is experienced, use of a fan puller is recommended. Reassembly is the reversal of the above procedure. No lubrication of either the fan or motor is required as they are both self-lubricating.

OVEN LIGHT REPLACEMENT
Unscrew the four knurled head screws and remove the fan baffle. To replace a blown bulb, unscrew the glass covers anti-clockwise. The bulb is a 40 watt Minature Edison Screw bulb. Screw on lamp glass cover clockwise. Access to the light wiring is by removing the back panel. To access the light switch, remove the screw holding the control panel closed and open the control panel.

IGNITION CONTROL BOX REPLACEMENT
Ensure power is off to the oven. Remove the side service panel from the RH side panel. The ignition pack and wiring will now be exposed. Replace the faulty components as required, ensuring correct rewiring to the schematic at the back page. When servicing is completed, replace the service panel securely.

IGNITION ELECTRODES
If ignition of the gas burners is unreliable or delayed, it could be because there is a fault with the ignition electrodes found next to the R/H main burner under the oven base. To observe correct operation of the ignition system firstly remove the oven internals, including the ceramic tiles, as described under *GAS CONVERSION*. Remove R/H exterior panel. Turn on the electrical supply. (Gas supply off). Turn on the oven thermostat. A sparking cycle should be observed at the end of the spark (kinked) and earth (centre) electrodes.

If not, check electrode gapping and adjust if necessary.

Between SPARK (kinked) and EARTH (centre) 3-5mm
Between EARTH and main burner 7-10mm
Between SENSOR and EARTH 10-12mm
Between SENSOR and main burner 7-10mm

If gapping is correct but there is no spark at electrodes then the H.T. electrical circuit should be checked for shorts, providing the ignition control box is functioning correctly. If there are any shorts in the electrode assy, i.e. in the electrode insulators or terminal block then it is suggested that the assy be replaced rather than repaired to guarantee faultless repair.

SERVICING

To remove and replace electrode assy, remove the screw holding the electrode positioning bracket to the housing on the inside of the oven. The electrode assy can then be drawn out of the oven from the R/H side after removing the two screws securing the mounting bracket to the insulation panel. To replace reverse procedure. Ensure to correctly set electrode gapping when installing new electrodes and test before fully re-assembling oven.

GAS CONTROL VALVE REPLACEMENT
Ensure electrical and gas supplies are disconnected. Remove R/H side panel. Disconnect 5-pin plug from gas control. Disconnect main gas supply pipe from the s/steel flexible connection to manifold. Unscrew the gas control mounting bracket from side panel and loosen pipe clamps at rear of oven. Remove the supply pipe assembly. On work bench remove the gas control and replace. Refit the supply pipe assembly into oven in reverse order. Reconnect the 5-pin electrical plug. Leak test the appliance.

THERMOSTAT REPLACEMENT
The thermostat fitted to this oven cannot be calibrated. If faulty, replace. Open control panel, remove thermostat knob, unscrew thermostat from control panel. Remove fan baffle from inside oven to allow access to the thermostat sensing bulb at rear of oven. Unclip sensing bulb from its mounts and feed back through rear of oven. Remove thermostat from oven. Replace with new thermostat using reverse procedure.

'HOLD' THERMOSTAT REPLACEMENT
This thermostat is present to 70^{o}C and is used for the 'Cook'n Hold' feature. It is mounted remotely behind the control panel. To replace follow same procedure as for main oven thermostat.

SWITCH AND INDICATOR LIGHT REPLACEMENT
Release the screw and swing open the control panel. Disconnect the wires from the faulty component. Press in the locking tabs on the sides of the component and press the component out. Fit the new component by the reversal of the above procedure. Connect the wires to the new component and check for the correct connections against the wiring schematic on the rear panel of the unit or back page of this book.

PILOT LIGHT REPLACEMENT
Open the control panel as previously described. Detach the pilot light wires and push the pilot light forward out of the control panel. Fit the replacement then reattach the wires.

TIMER REPLACEMENT (60 MIN)
Open the control panel as previously described. Remove the knob from the timer. Unscrew both screws from the front of the control panel and remove the timer from the back to replace with a new one.

TIMER REPLACEMENT (3 HOUR)
Open the control panel as previously described. Remove the knob from the timer. Unscrew the locking nut on the front of the timer and remove the timer from the back to replace.

BUZZER REPLACEMENT
Remove R/H side panel. Disconnect wires from buzzer found secured to insulation panel. Replace buzzer and reconnect wires. Refit side panel.

SERVICING

DOOR ADJUSTMENTS
In the event of the doors not closing properly i.e. the RH door not closing slightly ahead of the LH, proceed as follows to adjust. Remove bottom shroud and striker plate at front base of the oven, secured by 4 screws on top face and one screw at either side, pull the shroud forward until it is clear. The chain and sprocket mechanism will now be exposed. Slacken off the locknuts on both turn-buckles and adjust each turn-buckle until the doors close properly.

Note: A very slight adjustment can make a considerable difference in door closure.

Refit bottom hingle shroud and striker plate.

BROKEN GLASS REPLACEMENT
Open the doors and on the affected door remove the screws on the sides, top and bottom edges. If it is a RH door, remove the extra screws and ball catches.

Remove the two screws on the door front.

Lift off the door outer, making sure that glass spacer and undamaged glass pane do not fall out. Remove all glass fragments, the glass spacer and the undamaged pane. The seals on the door inner and outer must be replaced with new ones if damaged. Replace the broken pane and refit both clean panes either side of the spacer against the seal on the door catches if it is a RH door. To facilitate the replacement of BOTH glass panes follow the same procedure as above.

BALL CATCH - REPLACEMENT AND ADJUSTMENT
To replace the ball catch assembly, remove both screws and fit new replacement assembly. To adjust the ball catch, loosen the locknut by one turn. Use the adjuster plate provided with the oven to rotate the ball catch clockwise or anti-clockwise, moving it into and out of the door respectively. Tighten the locknut to secure the new adjustment.

MOTOR LUBRICATION
The motor used in this oven is self-lubricating and does not require any routine lubrication.

SPARE PARTS

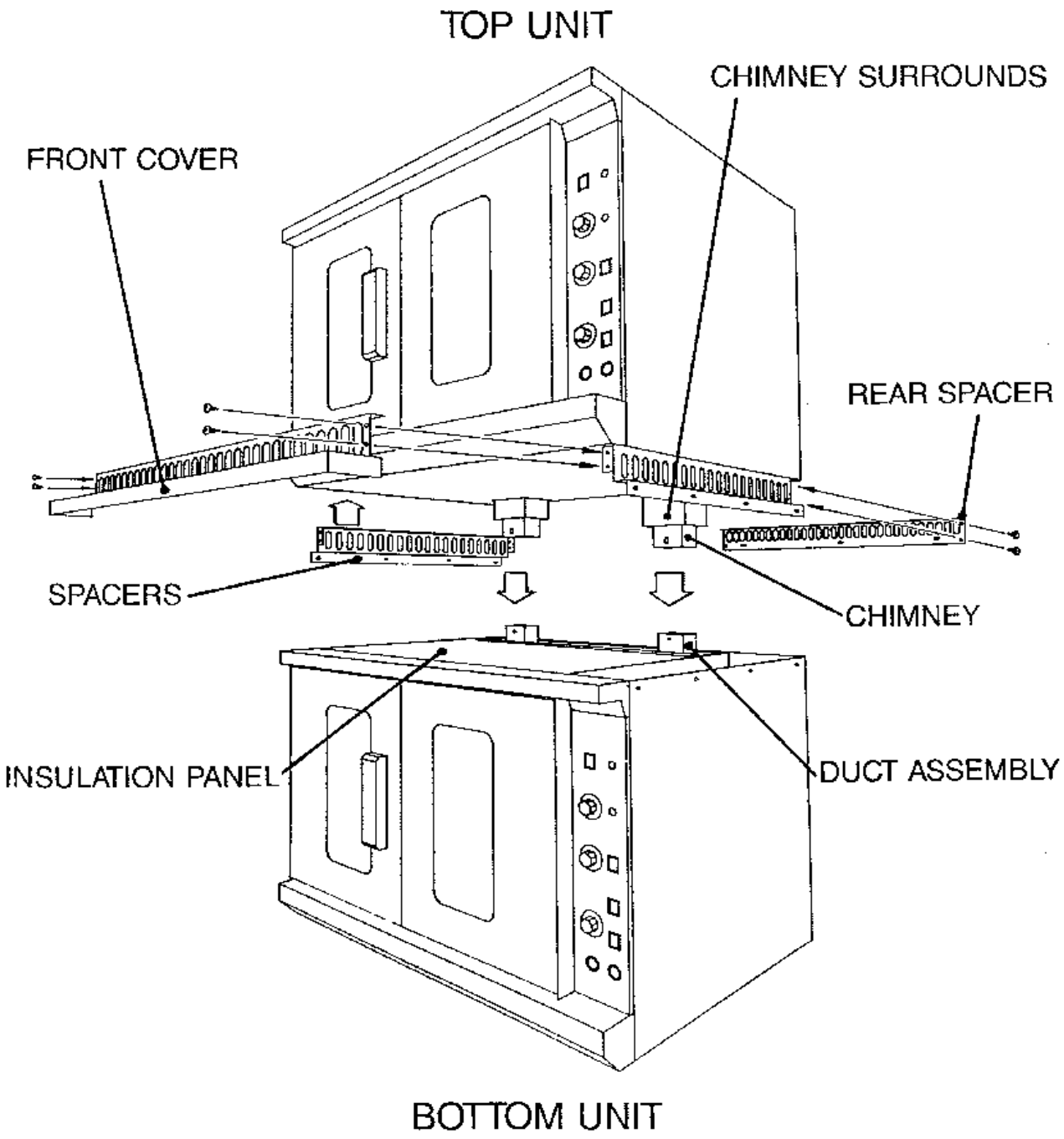
The supplier will be able to offer quicker service if parts are ordered by their correct name and part number. If the part is not in the list below, please quote the model and serial number and a description of the part required.

NAME	PART NO.
Electrical Components	
Oven Lamp Bulb	013521
Oven Lamp Glass	003002
Fan	017960
Motor - 50 Hz	010148
Motor - 60 Hz	025762
Oven Thermostat	011987
- Knob	015563
60 Minute Timer	011760
- Knob	015560
3 Hour Timer - 50Hz	011419
3 Hour Timer - 60Hz	011983
- Knob	015567
Indicator Light (yellow)	013542
Roast Switch	013543
Water Switch	012895
Light Switch	013891
Pilot Light	013528
Microswitch	017928
Buzzer	011794
Pre-set Hold Thermostat	018223
Ignition Box	237150
Ignition Box (from Ser No. 335978 onwards)	237149
Ignition Box (UK only)	018730
Ignition Electrode Assembly	SA1310
Water Solenoid Valve	012781
Gas Components	
Main Burner	012185
Pilot Runner Tube	011907
Gas Control - 50Hz	022594
Gas Control - 60Hz	SA1710
Main Burner Injector (x4)	
LPG / Propane	032130
Butane	032120
Nat. Gas	032200
Town Gas	032450
Pilot Burner Injector (x1)	
LPG (Propane / Butane)	033050
Nat. Gas	033110
Town Gas	033200

SPARE PARTS

NAME	PART NO.
Oven	
Oven Base - without Drain Hole	011036
Oven Rack	017824
LH Oven Rack Support	017822
RH Oven Rack Support	017823
Fan Baffle	004096
Phial Guard	017961
Ceramic Tile	013555
Fan Puller (spares only)	016800
Doors	
Glass Pane	002137
Door Glass Seal	090200
Ball Catch	011005
Ball Catch Adjuster	011786
Ball Catch Plate	016402
Handle End Cap	018081
Handle	018131
Linkage Rod	013911
Turnbuckle - with Hook	014012
Chain	017966
Striker Plate	010254
Exterior Panels	
Control Panel	004654
Bottom Shroud	011810

STACKING ASSEMBLY



CIRCUIT SCHEMATIC